Egg Salad Sandwich180

Number of Servings: 180 (163.56 g per serving)

Amount	Measure	Ingredient
272.00	ea	Eggs, hard bld, Irg
4 1/2	qt	Mayonnaise, light
6.00	cup	Relish, pickle, sweet
3.00	Tbs	Spice, onion, powder
3 1/2	cup	Pimentos, cnd
360.00	рсе	Bread, whole grain, slice

Nutritio Serving Size (164g Servings Per Conta	1)	cts	
Amount Per Serving			
Calories 340 Ca	lories from	Fat 16	
	% 0	aily Value	
Total Fat 18g	28%		
Saturated Fat 4g	20%		
Trans Fat 0g			
Cholesterol 330mg	3	1109	
Sodium 610mg	25%		
Total Carbohydrat	e 30g	10%	
Dietary Fiber 4g 1			
Sugars 9g			
Protein 15g			
Vitamin A 15%	Vitamin	C 6%	
Calcium 8%	Iron 15%	6	
*Percent Daily Values are diet. Your daily values ma depending on your calories Calories	y be higher or needs:		
Total Fat Less Th Saturated Fat Less Th	an 65g an 20g an 300mg	80g 25g 300 mg	

Notes

Peel eggs and chop coarsely.

Combine cold light mayonnaie, pickle relish, onion powder and pimiento and add to eggs. Mix lightly.

Wash hands and put on clean gloves.

Assemble filling and bread. Portion filling with #8 scoop. Package those for home delivery in sandwich bags. Put others in sealed container to keep fresh until meal service.

Potentially Hazardous Food. Food Safety Standards: Refrigerate & serve at 40 degrees or less.

Serve 1 sandwich (2 bread, #8 scoop of egg salad filling) with gloved hand unless packaged in sandwich bags earlier.

1 sandwich = 15 grams protein, 2 grain product servings.

1 sandwich = 30 grams CHO = 2 Carb Servings

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^{*} Cook eggs and chill quickly to 40 degrees or less. Refrigerate over night.